FOOD FACILITY INSPECTION REPORT

GLENN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

					, CA 95988 30) 934-6103	Page 1 of		_	
Name of Facility/ DBA		,50,75	1 0102	11111 (52	(0) 75 1 0105	Inspection Date:	793		
2000	are Henry STERS	-				1 8/24			
Address:	THE THE STATES					Reinspection Date (on or after):			
220 1	THE LACE TO	_	. ~	01	acar 3	(Reinspections are subject to fees)	10,		
7550 6	Sines, Ola	PH	hone No.	CH	12162	(Reinspections are subject to fees)	D.4	7	
Owner/Permitee:	P				7	Inspection Time: Permit Ex	cp. Date:		
LOLOR	EZ CIOMEZ	\perp	900	<u>>- L</u>	3022	4:00			
Certified Food Handle						Certificate Expiration Date:			
- PACK						(Certificate expires five years after it is iss	ued)		
	tine Inspection Reinspection Com					Other:			
Applicable Law CALIFO	RNIA RETAIL FOOD CODE ("CalCode), Beginning with	ı section .	113700, C	California	Health and Safety Code (See reverse side of sheet for summary)			
In = In complian	nce $N/A = Not Applicable$ $N/O = Not Obse$	erved	Mai = N	Major vic	olation Out = Items	s not in compliance COS = Correcte	d On Site	3	
	Critical Risk Factors for Disease	Maj	Out	COS			Out	COS	
(In	1. Demonstration of knowledge					e present and performs duties			
In N/O	2. Communicable disease restrictions	_				ness and hair restraints			
In NO	Discharge of eyes, nose, mouth Eating, tasting, drinking, tobacco use				26. Approved thawi				
In NO	5. Hands clean & properly washed, glove use				28. Washing fruits a				
Tri)	6. Handwashing facilities available					s properly identified, stored and used			
	In N/O 7. Proper hot and cold food holding temps					Food storage, 31. Self service, 32. Labeled			
In N/A N/O	Time as a public health control, records Proper cooling methods		-		33. Nonfood contac	t surfaces clean cilities maintained, test strips			
In N/A N/O	10. Proper cooking time and temps					nsils, approved, clean good repair			
In N/O	11. Reheating temperature for hot holding					sils and linens, storage and use			
In N/O	12. Returned and reservice of food				37. Vending Machin	nes			
In NO.	13. Food safe and unadulterated				38. Adequate ventil				
In N/A N/O	Food contact surfaces clean and sanitized Food from approved source	_	-	-		rovided and accurate roperly used and stored	-	-	
In N/A N/O	16. Shell stock tags, 17. Gulf Oyster regs		+	1		er backflow prevention			
In N/A N/O	18. Compliance with HACCP plan					ly disposed; facilities maintained			
In N/O	19. Advisory for raw/undercooked food					supplied, properly constructed, clean			
In N/A	20. Health care/ School prohibited food			-	<u> </u>	vermin proof; personal items separate			
In In	21. Hot & cold water. Temp: 6°F 22. Wastewater properly disposed					d ceilings maintained and clean			
In	23. No rodents, insects, birds, animals					pproved living or sleeping quarters osted; Permit & inspection report available			
					48. Plan Review Re				
							(1)		
No PHF									
°F Food	Location		°F		Food	Location			
Comments:				-		117			
Comments.									
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- NO VIC	THATIONS OBSER	シモ	DA	-	THET	IME OF INSPE	ECT	av.	
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225 N. Tehama Street, Willows, CA 95988 Phone (530) 934-6102 FAX (530) 934-6103

Page 1 of

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Nam	e of Faci	lity/ DB	/1	ent store					Inspection Date:			
Addr	ess:	nine		TO STORE)					Reinspection Date (on or after):			
33		CAT	SAN	et orland ox	9	596	3		(Reinspections are subject to fees)		u	
Own	er/Permi	itee:	9	. /	1	Phone No	63		Inspection Time:	Permit Ex	p. Date:	
1	lon	07 6	001	2	5	265	-30	つつつ	3:30 pm			
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	0	kace	1								100	
Servi	-		tine Inspe	ction Reinspection Com	nlaint	ПСо	nstructio	on/Pre-opening	(Certificate expires five years Other:	atter it is issi	ned)	_
_				ALL FOOD CODE ("CalCode), Beginning with						ımarv)		
_												
	In = In	complia		A = Not Applicable N/O = Not Obse			lajor vio	olation Out = Items	not in compliance COS	= Corrected		
In				ritical Risk Factors for Disease onstration of knowledge	Maj	Out	COS	24 Person in charge	present and performs duties		Out	COS
In				municable disease restrictions					ness and hair restraints	8		
In		N/O	N/O 3. Discharge of eyes, nose, mouth					1	d thawing methods used			
In		N/O		g, tasting, drinking, tobacco use	27. Food separated and pro							
In		N/O		s clean & properly washed, glove use	-				ashing fruits and vegetables			
In	6. Handwashing facilities available				X			s properly identified, stored				
In In	N/A N/A	N/O		er hot and cold food holding temps as a public health control, records				30. Food storage, 31	. Self service, 32. Labeled			
In	N/A	N/O		er cooling methods					cilities maintained, test strip	s		
In	N/A	N/O		er cooking time and temps					sils, approved, clean good re			
In	N/A	N/O	11. Reh	eating temperature for hot holding				36. Equipment, uten	sils and linens, storage and t			
In	In N/A N/O 12. Returned and reservice of food							37. Vending Machin	ing Machines			
In In	N/A	N/O		l safe and unadulterated l contact surfaces clean and sanitized	-				dequate ventilation and lighting termometers provided and accurate			
In	IN/A	N/O		from approved source	-				royided and accurate	_		
In	N/A	N/O		stock tags, 17. Gulf Oyster regs					r backflow prevention			
In	N/A	N/O	18. Con	pliance with HACCP plan				42. Garbage properl	y disposed; facilities mainta	ined		
In	N/A	N/O		sory for raw/undercooked food				43. Toilet facilities s	supplied, properly constructe	ed, clean		
In	N/A			th care/ School prohibited food		1			vermin proof; personal items			
In				& cold water. Temp: Temp: °F		X			d ceilings maintained and cle	ean		
In			22. was	tewater properly disposed				46. No unapproved	living or sleeping quarters			
In								47 Signs nosted De		ilabla		
In				odents, insects, birds, animals					rmit & inspection report ava	iilable		
In								47. Signs posted; Pe 48. Plan Review Re	rmit & inspection report ava	ilable		
In No I	PHF 7	K							rmit & inspection report ava	iilable		
	PHF	Food	23. No r			o _F			rmit & inspection report ava quired	ation		
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